DUCKS IN ENGLAND.

GIRLS ON THE MARRIAGE MARKET-THE CHIL-DREN'S BALLET-CLASS--PRETTY FEET AND PRETTY SHOES-MANY DELICIOUS FRITTERS-THE FASHIONS.

An American woman who is married to an English squire of high degree tells the following funny mother-in-law. The latter was an excellent housekeeper, and had professed herself to be anxious

quests, my belle-mère remarked; 'I must say, Mararet, that I rather prefer our English duckling to your canvasbacks.' I could not tell her that it the atrocious cooking and stupid carving that had spoiled the chief of all game birds. However, the ducks were there, and they had to be disposed of, and the next day I had the pleasure of eating a pair of my canvasbacks en salmi, while the others were actually ended up in a pie! It is needless to relate the mortification I suffered or the vows I made never again to introduce American dainties

Many a heartache and many a disappointment girls ask themselves, as they gladly subside into the retirement of Lent: "Is it worth while all this good fritters oftener on the table. It would be striving and effort, this going out year after year curious to note what the limitations of the Ameri-in society, endeavoring with more or less success can cook would be if she were deprived suddenly to hold one's own in the swim?" "It is simply be- of all baking powders and soda and cream-o'cause everybody thinks that we ought, and we feel tartar. Such a combination as this is purselves that it is incumbent upon us to get marsaid a very plain-spoken young woman. "Do I imagine for one instant that the pater would | biscuits, and the same batter serves pay my big dressmaker's bills without protest, or dumplings, apple puddings of various kinds, for that poor dear mamma would sit up for me, night potple, and, alas! even for meat-ples and sometimes after night, at the balls, and give expensive dinners, etc., if it were not to give me 'a chance'? We know it, and they know that we know it, although a pancake. We are no longer "a nation with one it is not openly spoken about, and it is called let-sauce," but with the prevalence of baking powder ting us 'go out' and 'giving us a good time,' while | we are fast becoming a nation of one batter. There it really means that we are to get married if we is no objection to a good soda-biscuit, but when a

It is a hopeful sign of the times that not a few spirited girls are rebelling against being put, as it chensible inconsistencies of maternal affection that the majority of mothers, however loving as a really good woman actually said the other day-"rather see them unhappily married than not married at all."

"Come in for a cup of tea Monday afternoon and watch the children's ballet class; I really think you will find it amusing," said the fair chatelaine of a Fifth-ave, palace. And her friend, rather curious to see how tiny creatures of six to eight years could be taught the complicated gestures and steps of the corps de ballet, presented herself at the hour named, and was established by her hostess in a comfortable chair at the entrance of a spacious yellow and gold Louis XVI drawing-room, beautiful to behold with Beauvais tapestried walls and hining waxed floor. The furniture had been moved back and the rugs taken away to give room for the dancing, and about a dozen fairylike little girls with floating hair and short expansive skirts were awaiting the advent of the teacher. Some were gravely trying their steps before the mirrors with serene unconsciousness, others were chattering together like so many twittering sparrows, and two be used with these fritters. Pineapple-fritters are

child in turn and twisting her legs into such ex- added with the lemon juice to flavor the fritter battwordinary contortions that it would seem as if | ter. Do not use brandy, the little pupil must suffer pain in the stretching and twisting. So deftly was it done, however, and with such absolute knowledge of what might and laughed when their legs were lifted up to their

"En fin," said madame, as these preliminary exclass stood before her ready to begin. The dance dipped in the batter and fried. an odd-looking little woman. somewhat grizzled locks and careworn face were in strong contrast with her very short frock and black-stockinged legs; but she looked professional from top to toe, and had been in nearly every spe-

see the little things imitate the difficult poses and steps, taking naturally to "high kicking" with all the delight of childish fun.

"Elsie, come here and show your slippers," called out Mrs. — to her little girl. "Look!" she continued to her guest. "They were made under madame's special supervision, and are precisely like those worn by the danseuses on the stage. The oft leather is, you see, gathered in over the toes like a little bag, and the sole is much shorter than the foot: that makes it possible to walk on the extreme tips of the toes, they say. There are no heels, and the whole slipper is as flexible as india

Few women in our days know how to get into or out of a carriage prettily and gracefully. In order to accomplish this apparently simple, but in truth quite difficult feat, the hosiery worn by the fair one must be just right, the silken web fitting snugly and without wrinkles about the ankle, and the shoe must be trim and pretty. When alighting, grasp the dress lightly at about the knee, stand steadily on the right foot, point the left foot sharply down-ward, bend the left knee, letting the weight of the body steadily down toward the street level, the prettily pointed foot and the trim ankle being daintly ridence. Directly the left toe touches the ground let it take the weight of the body with graceful springiness. All the beauty of the movement depends on the steady lowering of the body on the right foot and the pretty pointing of the left. If there is need to steady one's self, one may grasp the inside of the carriage with the other hand than that holding the dress. When getting into a carstep, and by aid of the right hand grasping the side of the vehicle the body should be swung upward without apparent effort. As is to be witnessed too often, the usual way of alighting from the carriag s to extend the foot horizontally, coming down flat upon it, while the grip on the side of the car-riage is so tight that the whole body is swung around awkwardly, the whole movement being so suff and stilted as to detract greatly from the exhibition of pretty feet. There is really no time when woman's elegant bearing of herself may be more charmingly shown, and more legitimately, than when she is alighting in the full view of the passersby. In Europe it is supposed that the tiny foot is the hall-mark of race, if only it be aristocratically shaped. This latter condition is absolutely essential and it is a finer stamp of high breeding to have a foot that is delicately formed and arched, even if it be somewhat long, than to have one that is ort and flat. It is related that in olden times Cleopatra was famous for her small foot, and in more modern times Ninon de l'Enclos and Mme. de Pompadour, whose two feet Louis XV could hold in one hand, are cited as remarkable for the beauty of their feet. To judge by Canova's statue, Princess Borghese Paulina Bonaparte has a marvellously beautiful foot. Mme. Tallien was rings, while the beautiful Duchesse de Dino could oman's "chaussure."

The daintiest chaussures are made in Paris. It is from there that the Empress of Japan, whose ex-tremities are of marvellous delicacy and beauty of shape, obtains all her boots, shoes and slippers. Just now the "Czarina" slipper, with very pointed toes, in satin, is quite the "dernier cri" with Parislennes. When they wish to be supremely elegant in the retirement of their boudoirs or the easy luxof their five o'clock receptions at home, they on a slipper of the fireside make, a mule in ocade. The glisten of its rich sheen looks very well as the pretty feet peep out from be-

ong the most fascinating of all handicrafts

work which has been popular in England for several years and which came into special prominence at the last exposition under the name of Venetian iron work. The skill of the iron-workers of Venice has long excited the admiration of artists. The prettiest of lamps, fireplace sets, brackets, grilles for doors and various other pieces of household about an inch wide complete this suitably.

The tiny work-bag, which is really a set of six prettiest of lamps, fireplace sets, brackets, grilles utility have been shown from time to time in this labor. Clever women, however, soon discovered to taste the renowned transatlantic dainty which | that the making of these fascinating forms was an | slik, to taste the renowned transatlantic dainty which she heard so extravagantly praised. Carefully packed in ice, the game arrived in good condition, and Lady M—, the recipient, invited a couple of friends to partake of the much-vaunted delicacy. "Fancy my feelings," said the pretty American, describing the affair afterward, "when a pair of ducks were brought on the table done to death and stuffed with onions, sage and potatoes, while my father-in-law, carefully carving up the entire birdless, wings and all—distributed the portions to a party of six! I could have shed tears! And the climax was reached when, after enduring disappointed and disapproving looks on the part of the guests, my belle-mère remarked: 'I must say, Mar-

FRITTERS.

DIRECTIONS FOR MAKING MANY KINDS. A great many housekeepers do not understand the

possibilities of fritters. Whether served as an en-

trée or savory, or in the form of a sweet fruit easily made. If American housewives could only get over the idea that a fritter is a fried sodabiscuit (made, it is true, with a somewhat lighter batter, yet practically the same), and could learn simple fritter batter in co remains "after the ball is over," and a great many in French families, where eggs alone, without alkall or acid mixture, are used to raise it, we should see raise-all of the average cook. With such preparation she makes a batter for at close intervals the cooking becomes monotonous.

were, upon the market. It remains one of the in- ters. The familiar fritter made with sola and cream-o'-tartar is hardly worth description, it is so well known. It is of no possible value in connecand devoted they may be to their daughters, would tion with fruit fritters or any fancy fritters. It is made of washable slik of a delicate shade of pink, only properly used alone and served with a white syrup for breakfast. The best batter for fruit frit-

ters is made as follows: Mix the yolks of two eggs with a tablespoonful of sweet oil, an even saltspoonful of salt and a tablespoonful of either lemon juice or brandy, according to the use to which the fritter may be put, or as your taste may require. After mixing these ingredients add a cup of flour, and little by little a gill of cold water. The batter may now be set aside or the whites of two eggs beaten to a stiff froth may be stirred into it at once. If it seems just the proper consistency to coat the fruit thoroughly.

Remove the core from the centre of each circle and dip the silces, one by one, in the batter, Lemon juice or brandy, according to the taste, may or three, looking apprehensive and miserable, were prepared in the same way with slices of the pine-standing aloof from the others. Presently a curious little figure slipped in, to the whom the children in her immediate neighborhood curtisted rather carelessly, and who, without circumlocution, began her instructions by taking each | yellow rintl of half an orange, grated, must be

To make clam-tritters chop fine twenty-five clams the little pupil must suffer pain in the stretching and twisting. So deftly was it done, however, and with such absolute knowledge of what might and with such absolute knowledge of what might and what might not be done, that the children only laughed when their legs were lifted up to their spoon. An oyster-fritter is best made of whole heads, and were twisted and kneaded and bent in oysters dipped in the same batter, seasoned with a oysters dipped in the same batter, seasoned with a pinch of cayenne pepper and the lemon juice. Apple and peach fritters are quite often soaked in widths. The evolution of the sleeve for the last widths. The evolution of the sleeve for the last ercises for "relaxing the muscles" being over, the wine or brandy for an hour or two before they are two years has been quite an interesting study

Put a cup of milk over the fire with two tablespoonfuls of butter. When the mixture boils add half cup of sifted flour and stir thoroughly. Then add tacular ballet of any note that had been given in a teaspoonful of sugar and a saltspoonful of salt, New-York for the last twenty years. She looked a and when the batter has cooled a little add the painstaking, hard-working little woman, with her anxious face just then entirely absorbed in her pupils' progress; and certainly it was wonderful to see the little things imitate the difficult poses and lish walnut and fry. They rise to an immense size, as they are merely shells. They resemble in this respect the "Baptist cakes," or fritters, which New-England housekeepers sometimes make out of a stiff bread-sponge and which are an excellent break-

fast cake. paste of brioche. Almost any good, sweet, raised biscuit dough may be used in the same way. Let the dough rise till very light. Then roll it out until it is an eighth of an inch thick. Cut it into circles with a patty cutter two inches in diameter. Heap a teaspoonful of taspberry jam in the centre of half the circles. Moisten the edges of the other circles with water and put them carefully over these which have been heaped with jam, pressing the edges very carefully together. Fry the fritters at once in hot fat, dredge them with sugar and

at once in hot fat, dredge them with sugar and serve.

A custard fritter is a very delicate variety. Measure out a cup of milk, add it to haif a cup of flour, pouring the milk over it very gradually to make a smooth batter. Then add a well-heaten egg and cook the batter in a double belier for twenty minutes. At the end of this time add two yoiks of eggs, a pinch of sait and a tablespoonful of sugar. Let the mixture boil up over the stove for a minute or two longer, beating it carefully to thoroughly mix it. Pour it into a long greased pan of proper size to spread it to the depth of one inch. Let it become thoroughly chiled. It is just as well to stand over night. The next day cut it in long pieces, about two inches by three; dip it in beaten egg, then in fine bread-crumbs, handling it very gently, as it is soft. Fry it in hot fat until it is a delicate golden brown, and serve at once. These are deliclous fritters when flavored with a very little bitter almonds or some grated orange peel. They may be made into an excellent savory fritter by omitting the sugar and adding a tablespoonful of Parmesan cheese and a pinch of cayenne pepper. Serve with a little grated Parmesan cheese.

good effect, as, for instance, old pink cordured DOGS IN ALL THEIR GLORY, finished with silk fringe and cord to match. A shopping bag for an elderly lady is handsomest and in best taste if made of black satin or moiré of superior quality, without any ornamenta

work, but they were always costly. A pair of bags in one, is a dainty gift and a most useful wrought-iron candlesticks, simple enough in make, were sold at from \$19 to \$15 at one time, before Yankee ingenuity solved the problem of successfully mixed up in a common receptacle. For one of ish squire of high degree tells the following fully start of the fate of half a dozen canvasback ducks making this wrought-iron work in this country, these make six bags, each about four inches wide story of the fate of half a dozen canvasback ducks. Even then the price was high in consideration of and five inches long when finished. Cover a piece the cost of the material used and the necessary of cardboard, hexagonal in shape, each side measuring three and a quarter inches, with the same After overhanding the bags together (leaving an inch or more free at the top), gather them and sew to the bottom, a bag on each side of the hexa-

an inch or more free at the top, gather them and sew to the bottom, a bay on each side of the hexagon. Draw up each one with No. 1 ribbon, and sew two pieces of gros grain ribbon for a handle on opposite sides, tying at the top in a handsome bow. Two and a quarter varis of ribbon an inch and a half wide will be needed for this. Stuff each bay with white tissue-paper to make it sand out until ready for use. There are many pretty combinations for these bogs—flowered pink china sidk with white ribbons, calet blue and white, and a design of purple violets on a white ground with violet ribbons for the handle. In making the little bars use the figured silk for one side and white for the liner, sewing always in a double scam, so that there shall be no raw edges.

A laundry bag is such a useful thing that it often takes the form of a present. Two pretty ones are made of turkey red, one trimmed with dark blue linen, the other with a gay plaid gingham. Three yards of the goods are divided into three equal lengths. Cut two of them through the centre down to a depth of eisteen inches. Face the opening all around with a three-sinch strip of gingham, and stitch a similar band across the bottom also, in sewing the bag together insert the third piece of turkey red for a lining, shirr the top over a flat curtain stick, which is about thirteen inches long and one inch wide, and suspend with two pieces of red braid. This makes two bags, one on each side of the lining, Awning cloth is a good material for this use, in which case bind all around with red brabi instead of facing with a contrasting material.

NOTES ON DRESS.

maker has just completed for a customer who is ary and March might serve as suggestions. The was of ecru crepon, the upper part of the walst being made entirely of white insertion over

SUGGESTIONS FOR THE SPRING.

drapery of the crepon, hung in folds over the very loosely across the heart, and was finished with a vantage in the perfectly fitted insertion guimpe and pointed bodice of the crepon, which turned sharply up on the hips, exactly like the Columbia collar which has been so universally worn this winter on outside Jackets. A very long-pointed overskirt of the crépon, slightly raised at the hips, was bordered nearly to the hem of the black satin petticent, which

A morning frock was simplicity itself. the body edged with real lace and crossed "en surthe body edged with real lace and crossed "en surplice" over a pleated chemiseite of very fine white linen lawn, the style of the gown depending on the gracefully draged sleeves. These were hung, so to speak, at the shoulder, the width of the folds coming half way from the shoulder to the elbow, where the fulness was rathered up askin, falling slightly over the tight-fitting white linen sleeve below. A white groegrain ribbion finished the waiet, and crossing behind was knotted carelessly in front, the ends handing over a very short tablier overskirt, which was gathered up behind and fell in two broad, long sash ends over the tucked underskirt.

Just now have some sort of basque over the hips.

A favorite pattern is the short "ripple" flounce.

His reason will tell him that his own dog would. that is cut in circular shape, with no seam at the side, and opening front and back. This may be the show but his heart will tell him that he owns made entirely separate from the walst to which it

A black motre skirt made perfectly plain is one of the most useful things imaginable, and an old jacket with sleeves and bretelles of motre antique may be made to look very smart indeed. Very narrow white guipure or black jet or a combination of the two are the trimmings en regle.

coloring giving scope to the most original concep-tions. One way of making a striped skirt is to Commencing with a few gathers at the top it has

a velvet or cloth waist cut in surplice, back and front, are becoming very popular, and, as they need

ming summer dresses, they say, now there are several novelties among them. A "perfectly lovely" sash ribbon is stiff enough to stand alone, and has tiny bouquets of flowers powdered over a white ground, like the exquisite little sprigs on old Dresden china. The same design in black gross grain is also very effective, and another pretty novelty is a ribbon with a long white lace edge.

A GROUP OF SIMPLE BREADS.

There are several kinds of coarse bread which

were in use in pioneer times, when every farmer took his own grain to the gristmill to be made into flour, that are soldom seen now. In spite of all the fancy brown flours in market, there is none that has the pastoral flavor of that sweet brown loaf which was made of wheat ground at the ordinary gristmill. We have given our white loaves PRETTY AND USEFUL BAGS.

SOME CONVENIENT GIFTS.

The use of bags has become so general and many of them are so really artistic that they are well adapted for gifts. There never was a woman, probably, who did not take pleasure in a result of the same to give us. Then there is the old-time rye loaf, which seems to have almost disappeared from use, for it is really very difficult to get a street of the seems to have almost disappeared from use, for it is really very difficult to get a dapted for gifts. There never was a woman, probably, who did not take pleasure in a result of wheaten sweetness by our more these beautiful and intelligent does being entered. The St. Hernard is a popular breed, and probably always will be so, and those who love St. Bernards—and every man, woman and child in the country of these beautiful and intelligent does being entered. The st. Hernard is a popular breed, and probably always will be so, and those who love St. Bernards—and every man, woman and child in the country of these beautiful and intelligent does being entered. The st. Hernard is a popular breed, and probably always will be so, and those who love St. Bernards—and every man, woman and child in the dog show next week. What are probably the finest specimens of the breed in the world will be there. ably, who did not take pleasure in a pretty bag, ways found in the New-England markets. This is ably, who did not take pleasure in a pretty bag, and as many of them may be fashloned by the fingers of the giver, an additional grace and value are added on that account. The rich old brocades with fioral designs on a cream ground are much used for this purpose, and an opera bag is always a popular present. They are made with a round pasteboard bottom, covered with bronze leather or some of the brocades, and the bag itself, which is very full and lined with plain sikk of a delicate shade, is gathered and sewed to this round. Four pockets on the inside serve to hold a minute powder-puff, smelling bottle and bonbonnière, and also the small fan which is now considered indispensable. There should be room for the opera-glasses and anything cise necessary for opera or ball. It is drawn up with cords of silk, with a deep shirr at the top.

Smaller bags in this same shape are made of velvet, brocade or any strong material, and are useful as workbags. A good proportion is a strip of horocade thirty-two inches long and eight and a hair inches deep when finished, with a two-inch heading. This is gathered and sewed to a round of pasteboard fifteen inches in circumference, which is covered with the goods of which the bag is made. Draw up with silk tape or harrow ribbon.

A knitting bag deep enough to hold the very long knitting-needles is a great convenience to the knitter and an ornament as well, as it hangs on the chair-back. Those sold in the shops are made or rich brocade, lined with tinted silk, and are one yard long and a quarter of a yard wide.

They are cut down from the top on one side to the depth of nine inches and pleated slightly into a fan shape. The top is also edged with gold cord and gold frings is sewed acrose the bottom. Other and gold frings is sewed acrose the bottom. Other and gold frings is sewed acrose the bottom. Other and gold frings is sewed acrose the bottom. Other and gold frings is sewed acrose the bottom. Other and gold frings is sewed acrose the bottom. Other and gold frings is sewed acrose because unboited rye is a component part of the fingers of the giver, an additional grace and value famous Boston brown bread, the one excellent rye

BEAUTIFUL CREATURES THAT WILL APPEAR IN THE ANNUAL SHOW.

PREPARATIONS FOR THE EXHIBIT OF THE WESTMINSTER KENNEL CLUB-CANINES OF THE RAREST BREED AND GRACE TO BE SEEN-SOME OF THE FAVOR-ITES ON THE LIST.

Hard times come and go, but there never were would not travel miles and pay money to see a fine Club has held its bench shows in this city as winter waned and the spring drew near, and all the shows have been good ones. As the shows have grown in size and excellence they have grown in popular fayor, and of late years the United Kingdom and Canada have competed for prizes at the exhibitions. Every year as the time of the dog show draws near



"BLACK PRINCE." ENGLISH MASTIFF.

the railroads from all over the continent and ships dogs of high breeding and of great value. One week from Tuesday all these dogs will be in Madison Square Garden, and the crowing of the cock and the cackling of the hen will give place to the bay-ing and the barking of the hound and the mastif, as the poultry show makes way for the dog show.

HOW A TRUE LOVER OF CANINES FEELS.



the show or want to go. If any one has a particu lar pet breed of dogs he can find it represented in Black moirs promises to be in high favor this, the heartless judges would not admit to the com-



it is now, no show is more popular. The English are still ahead in certain breeds, but in sporting

dogs, such as pointers, setters and retrievers, America is aboat. THE THEAT THAT IS PROMISED. The show this year will be, as regards numbers

to that of last year. In excellence, however, it



any show ever before given in this country. It will

the dogs in each class, picking out and noting in your catalogue the one you think the best. the judges have been around and made their awards go and look at the dog in each breed which they have selected for the first prize and the one that you have chosen. The appreciation of the differ-ence will be the measure of the amateur's educa-

Hreed. No. Hreed.	
pershounds 49 Smooth for terriers American forhounds 21 Wirehaired for terriers English retrievers 2 Irish terriers 1 Irish etters 1 Irish etter spaniels 1 Scotch terriers 1 Irish water spaniels 2 Yorkshire terriers 1 Irish etters 1 I	N
Cocker spaniels 76 Pugs Rough collies 110 Toy spaniels Smooth collies 4 Italian greyhounds Liobtail sheep dogs 7 Miscellaneous	

That Peculiar Lightness and Flavor

Noticed in the finest biscuit, rolls, cake, etc., is due to the absolute purity and the accurate combination of the ingredients of the ROYAL BAKING POWDER. The best things in cookery are always made and can be made only with the ROYAL BAKING POWDER. Hence its use is universal - in the most celebrated restaurants, in the homes of the people, wherever delicious, wholesome food is appreciated. Its sale equals that of

Made with the pure acid of the grape.

all others combined.

Conteccook. The latter is said to be the best smooth-coated St. Bernard bitch quoted. In this same class E. H. Moore has entered Miss Alton and Melrose Beil. In the bloodhound class C. A. Longest has entered Alchemist and Kaw wuer. The latter was recently imported from England, where she was a prize winner.

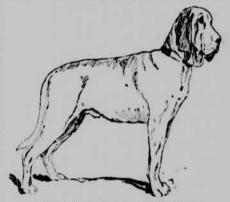
In the class for Great Danes, T. Brownless Burnham has entered Tigere, Manon and Phryne, and J. W. Phillips Stokes has sent in Faust. Fritz von Bernuth has entered Varum and Yenob. There are thirty Russian wolfhounds entered, and they are called Hempstead Zmelka, Hempstead Strogoff and Hempstead Olgo. Charles Steadman Hanks has Vingo Soodka and Leekboy.

MR GOULD'S PETS.

George J. Gould, who is a great lover of the dog. has contributed liberally to the success of the show. Mr. Gould makes his first appearance as an exhib-Mr. Gould has entered Cetric II. and Olga IV Olga IV, is a daughter of Kritutt, who is the Eng-O'ga IV, is a daughter of Krituit, who is the Engish winner in this class, Mr. Gould will also exhibit four pupples of his own breeding.

Deerhounds are not pientiful, yet about the best
in the country are entered, J. E. Thayer has Robert
Chieftain, Theodore and Argyle, Mrs. John J.
Phelps enters Roderick. In the greyhound class Dr,
William Clark has sent in the name of Beeswing
and Roger Williams Maid Marion, Arthur W.
Purbeek sent in the names of Pious, Pembroke,
Southern Beauty and Glim of the Sea.

The Hempstead Farm is strong in pointers, and
Duke of Hessin, Sandford, Druid and Woolton Gain



"VICTOR," ENGLISH BLOODHOUND.

are entered. George Javis enters Lord of Kent. Lady Gay Spanker, Miss Rumor and Josie Brackett are the property of T. G. Davy. Maurice E. Barrymore, the actor, is something of a dog fancier, and he will exhibit an Esquimau dog called Chimo and a Clydesdale terrier called Civide. Henry C. Beadleston will enter a feroclous-looking buildog named Winkle.

FAVORITE DISHES OF FAMOUS MEN.

NAPOLEON'S LOVE OF COFFEE AND MENDELS-SOHN'S LAMENT THAT SUGAR COULD NOT BE SWESTENED WITH SUGAR.

"Her Mensch ist was er isst" (Man is what he eats), a Swiss physician contributed recently an choosing certain kinds of food. When John the Baptist nourished himself with locusts and wild honey it was just as much in keeping with his character as the preference of Zoronster for bread, cresses and water. Plate, the great philosopher, are as a rule only honey, bread, vegetables and fruit. The Carthaginian General, Hannibal, was often satisfied with olives, while the Roman soldier, Sulla, was one of the greatest gourmands of his day. His favorite dishes were the flesh of the wild ass, brains of ostriches and cranes, and snails. Ma-bomet preferred mutton and milk to all other edibles and drinks. Charles the Great are ventson with especial pleasure, and King Henry IV of France are melons and oysters whenever possible, Charles XII of Sweden was often satisfied with

Charles XII of Sweden was often satisfied with simple bread and butter. Frederick the Great preferred pelenta, and Emperor Joseph II of Austria, omelettes and hard bread.

"Napoleon I," adds the article, "was passionately fond of coffee. He drank daily from twenty to twenty-five cups and never felt any evil effects from It. Emperor William I liked to eat oysters and lobsters.

"Artists, poets and thinkers seem to have a liking for a greater variety of dishes and drinks than kings and princes. Goethe loved champagne: Schiller, ham and klepstock, pattles, salmon, smoked meats and peas. Lessing's favorite dish was lentils. Kant also manifested a preference for lentils, for Pommeranian pudding and baked fruit. The philosopher Leibnitz was fond of thick milk and apple-cakes. Lord Byron was anything but a gourmand. He often ate only one meal a day, consisting usually of old Chester cheese, cucumbers and cabbage, wine or liquor. He drank great quantities of tea. Torquato Tasso was addicted to eating sweet things, even putting sugar on salad. Moses Mendelssohn had the same taste. He once laughingly remarked that it was a plty that ugar could not be sweetened—with sugar."

SPOILED FOR OTHER PLACES.

From The Detroit Free Press. The tramp knocked at the kitchen door and the cook opened it.

"Good morning," he said pleasantly, "can you give me something to eat to-day. I haven't et anything for two days?"

The cook eyed him closely,
"Wasn't you here two days ago?" she asked.
"Yes, mum."

Yes, mum."
Well, what are you coming for again?"

"Well, what are you coming for again."
"Something to eat, mum."
"Why don't you go to some other place and not impose on us?"
"I tried, mum, after that meal you give me, but really, mum, your cookin' is so much better than anybody cise's that I've struck in this town that it has spoiled my taste for common victuals," and the cook was so flattered that she set him out a better dinner than the first he had received.

DOMESTIC SERVICE THIS WINTER.

From The American Woman.

Sewfoundands 6 Basset hounds 2 Sussian wolfhounds 30 Dechehunds 2 Sussian wolfhounds 30 Dechehunds 24 Strong Stron

or into apartments, where two maids replace the six servants required in a house. The servants were the last to suffer in the long chain of events that has abridged household expenses all over the country, and naturally as they were the most improvident, so they will suffer the most keenly. Another cause of their distress in New-York is the return of the army of men and women who worked in Chicago during the Fair. Hotel, boarding-house and restaurant proprietors no longer have need of the extra force, and those thrown out of work have come back to New-York in hope of employment.

JACK TARS AND SHAKESPEARE

ENTERTAINING A ROYAL AUDIENCE.

The stowing away of several hundred men in the comparatively small space of a ship's decks and keeping them in good health during the two to six months of their cruise has been a sanitary problem which has taken navigators several centuries to solve. A hundred years ago the great peril of a protracted cruise of a war vessel was not so much the guns of an enemy's cruiser as the danger arising from scurvy. Even as late as 1812 the health of the crew was the first consideration of navigators, and it was this danger that Captain David Porter regarded with the most anxlety when contemplating his famous cruise of twenty months in the Pacific Ocean against British commerce. Several cruises of American men-of-war in the War of 1812, and even as late as 1846, were cut short by the appearance of scurvy among the men. The recent sailing of the new cruiser New-York, with nearly 600 men aboard, for Brazil, with provisions and coal enough on board so that she could keep the sea six months if necessary. was an example of the greatest and most recent triumph in nautical sanitary skill. Sea captains have always recognized that a cer-

tain amount of amusement in the leisure hours of the men is their best assistance in Reeping the son considerable liberty has always been allowed aboard ship, even by the most exacting disciplina-rians. In the United States Navy it has frequently happened that ship's companies when entisted for a long cruise organized dramatic companies among themselves and gave entertainments which were always enjoyable if not classical. In the unpubished journal of an officer who was in the United States 44-gun Potomac (a sister ship of the famous Constitution, although built twenty years after-ward) when she made her cruise around the world in 1831-1833 (incidentally severely chastising the piratical Malays of Sumatra) is given an interesting description of a dramatic company which was organized soon after the frigate left New-York, early in October, 1831. Captain John Downes, the commander of the frigate, who was in the Essex when she made her heroic defence against the English cruisers in Valparaiso, 1814, was opposed to the time-honored festivities of initiating the 'greenhorns" when the ship "crossed the line, out he gave every encouragement to the aspiring dramatists, "The Great and Only Original Poto

so proficient in their parts that they were asked to play before the King and Queen of the Sandwich Islands, and this they did so satisfactorily that immediately after the performance they proceeded to get gloriously drunk at their majesties' orders-and expense. Some of the officers of the Potomac declared that the players were even more amusing. wandering around the Royal Palace under the inwandering around the Royal Palace under the influence of liquor after the "show" was over, than they had been in the most excruciatingly funny parts of the drama. The play was "Romeo and Juliet," which was considered one of the strongest plays in the repertory of the "Great and Only Original Potomacs." When the soul-stirring drama was first suggested as one which the nautical Thesplans should "take a hack at" the question naturally arose, "What shall we do for a Juliet and several other female characters in the play?" Butlack Tar has long since deserved his reputation for "not fearing to tackle anything," not even a female character in a Shakespearian play, and there

plans should "take a back at" the question naturally arose, "What shall we do for a Juliet and several other female characters in the play?" But Jack Tar has long since deserved his reputation for "not fearing to tackle anything," not even a female character in a Shakespearian play, and there were plenty of smooth-faced youngsters in the Potomac's crew who were willing to take the part. The ship's tailor was called into the service, and soon put together some pleces of old sails which he insisted were fairly good imitations of dresses, and the would-be Juliet got into the situation with fairly good grace.

The next of comment was that of scenery. In fact, the service of the cators were so constantly deranged by the rolling and pitching of the ship. But Jack was not going to let a good thing be spouled for any such little difficulty as that, and borrowing a hint from the Chinese, he caused a placard to be set up in view of the audience announcing that "This is a wood scene," or "This is a church interior," or "This is a house," as the changing scenes of the drama required; and the accommodating imagination of the briny audience was equal to the strain.

When the "Great and Only Original Potomacs" came to present the tragedy before the King and Queen of the Sandwich Islands, however, some doubt was expressed by the officers if such a stretch of the imagination as young sailor for a Joul on an old pasteboard shirt-box. "This is a church interior," would "go down" with their majesties and their cuitivated court. The Romeo of the play also gave the sober-minded men of the ship's company some anxiety, lest he might "be looked at askant," for, although he was a first-class seaman and could throw a harpoon further than any other man in the big ship's company, he was far from being an ideal here of the famous play, the was a tall, lank and bow-legged Yankee, and had been brought up in a whaler. He took to the soulce of the play also gave the sober-minded men of the ship's company were the work of the famous play, their

Busy.—It was the tiny daughter of a clergyman of this city who was recently asked to accompany her mother on a waik.

"No," was her positively spoken arswer, "I can't

"Why not?"
"I have to help papa."
"In what way?"
"He told me to sit here in this corner and keep quiet while he wrote his sermon, and I don't believe he is half through yet,"—(Washington Star.